

# Classic Cocktail Reception

## Cocktail Reception

### **Butler Service**

#### **Hot Hors d'Oeuvres**

*Assorted Puff Pastry, Mini Assorted Quiches*

◦

*Mini Deep Dish Pizza, Coconut Shrimp*

◦

*Pork Pot Stickers, Steamed Shrimp Shu Mai*

◦

*Assorted Vegetables wrapped in Filo*

◦

*Pigs in a Blanket, Breaded Ravioli w/marinara*

### **Chilled Display**

#### *Crudités Platter*

*Fresh Raw Seasonal Vegetables with ranch dipping sauce*

◦

#### *Domestic Cheese Display*

*Swiss, Cheddar, Jalapeño Jack*

*With Fancy Assorted Crackers*

◦

*Fresh Sliced Mozzarella & Tomato*

◦

*Seasonal Fresh Fruit Display*

◦

*Bruschetta*

◦

*Grilled Marinated Vegetable Platter*

*Portobello Mushrooms, Eggplant, Sweet Red Peppers, Squash*

*And Sweet Onions*

### **Carving Station**

*(Select One)*

*Pork Tenderloin*

◦

*Roasted Turkey Breast*

◦

*Glazed Virginia Ham*

◦  
*Mustard Crusted Corned Beef*

◦  
*Pastrami*

◦  
*Roast Top Round*

### ***Hot Station***

*Your selection of any four*

*Eggplant Rollatini*

◦  
*Chicken Marsala or Francaise*

◦  
*Sausage & peppers*

◦  
*BBQ Spare Ribs*

◦  
*Penne alla Vodka*

◦  
*Oriental Shrimp Stir Fry over Rice*

◦  
*Fettuccini Alfredo*

◦  
*Buffalo Wings*

◦  
*Beef & Chicken Stir Fry*

*Bowtie Primavera*

◦  
*Pepper Steak*

◦  
*Chicken Broccoli*

## ***Classic Dinner Reception***

### ***Champagne Toast***

### ***Appetizer/ Salad***

*Fresh Fruit Cup*

◦  
*Tossed Salad*

*W/ tomatoes, cucumbers, and onions*

◦

*Fresh Mozzarella, Tomato & Basil*

◦

*Traditional Caesar Salad with parmesan cheese and seasoned croutons*

## ***Pasta/Soup***

*Penne alla Vodka*

◦

*Bowtie Primavera*

◦

*Tomato Basil Soup*

◦

*Italian Wedding Soup*

## ***Entrée Selections***

*Chicken Marsala*

*Sautéed chicken breast with marsala mushroom sauce*

◦

*Chicken Francaise*

*Sautéed chicken w/lemon butter sauce*

◦

*Sliced Filet Mignon with mushroom sauce*

◦

*Tilapia w/lemon butter sauce*

◦

*Salmon with dill sauce*

◦

*Sliced Pork Tenderloin w/ demi wine sauce*

## ***Vegetable and Potato***

*Garlic mashed Red Bliss Potatoes*

◦

*Rice Pilaf*

◦

*Roasted Yukon Gold Potatoes*

◦

*Petite Green Beans w/ Baby Carrots*

◦

*Vegetable Medley*

## *Dessert*

*Peach Melba*

◦

*Strawberry Cardinale*

◦

*Ice cream w/chocolate syrup and whip cream*

◦

*Wedding Cake Included*

## *Beverage*

*Hot Coffee, Brewed Decaf, Tea*

## *Deluxe Viennese Table with International Cordial Bar*

### *Miniature Pastries*

*Assortment of Italian Pastries*

*Cannolis, Eclairs, Napoleons, Fruit Tartlettes*

*Brownies, Blondies, Assorted Cake Bars*

◦

### *Gourmet Selection of Tortes*

*Assorted Cheesecakes, Chocolate Decadence, Carrot Cake*

◦

### *French Crepes*

*Traditional French Crepes served with Fresh Fruit & Whipped Cream*

◦

### *Fondue Station*

*Fresh Seasonal Fruit with*

*Rich Chocolate Fondue*

◦  
***Ice Cream Fountain***

*Vanilla & Chocolate Ice Cream  
With an Assortment of Sundae Toppings and Sauces  
Served with Whipped Cream*

◦  
***Puddings & Mousse***

*Chocolate Pudding, Rice Pudding, Chocolate Mousse  
served with Whipped Cream*

***Tudor Cocktail Reception***

***Butler Service***

***Hot Hors d'Oeuvres***

*Boneless Chicken Wings with Asian Barbeque Sauce*

◦  
*Crabmeat Rangoons with Fried Shallots and Sweet & Sour Beurre Blanc*

◦  
*Beef or Chicken Satay with Peanut Dipping Sauce*

◦  
*Jumbo Coconut Shrimp with Tropical Sweet & Sour Sauce*

◦  
*Crab Stuffed Mushrooms topped with Hollandaise*

◦  
*Miniature Beef Wellington*

◦  
*Gourmet Pizza (Barbeque Chicken & Shrimp Scampi)*

◦  
*Mini Assorted Quiches*

◦  
*Pigs in a Blanket*

◦  
*Spanikopita*

***Chilled Display***

*Crudités Platter*

*Fresh Raw Seasonal Vegetables with Ranch Dipping Sauce*

◦  
*Domestic Cheese Display*

*Swiss, Cheddar, Jalapeño Jack  
with Fancy Assorted Crackers*

◦

*Fresh Sliced Mozzarella & Tomato*

*Seasonal Fresh Fruit Display*

◦

*Buschetta*

◦

*Melted Cheese and Cherry Tomatoes on Toast Points*

◦

*Baby Shrimp w/Pesto mayo on Toast Points*

◦

*Guacamole & Salsa  
served with Tricolor Tortilla Chips*

◦

*Grilled Marinated Vegetable Platter  
Portobello Mushrooms, Eggplant, Sweet Red Peppers, Squash  
and Sweet Onions*

## ***International Stations***

### ***Hot Station***

*Your selection of any three*

*Eggplant Rollatini*

◦

*Chicken Marsala or Francaise*

◦

*Sausage & Peppers*

◦

*BBQ Spare Ribs*

◦

*Penne a la Vodka*

◦

*Seafood Newburg*

◦

*Fettuccini Alfredo*

◦

*Buffalo Wings*

◦

*Beef & Chicken Stir Fry*

*Bowtie Primavera*

◦

*Pepper Steak*

◦

*Chicken & Broccoli*

## *American Carving Station*

*(select two)*

*Pork Tenderloin*

◦

*Roasted Turkey Breast*

◦

*Roasted New York Sirloin*

◦

*Roasted Leg of Lamb*

◦

*Mustard Crusted Corned Beef*

◦

*Pastrami*

◦

*Roast Top Round*

## *Tex-Mex Station*

*Assorted Quesadillas Made to Order*

◦

*Build Your Own Nachos*

## *Italian Station*

### *Pasta*

*Penne ◦ Farfalle ◦ Rotini ◦ Cheese Tortellini*

◦

### *Sauces*

*Pomodoro ◦ Bolognese ◦ Pesto ◦ Alfredo ◦ Vodka*

## *Tudor Dinner Reception*

### *Dinner Service*

### *Soup*

*Shrimp Bisque*

◦

*Italian Wedding Soup*

◦

*Tomato Basil Soup*

**Or**

## ***Salad***

*Traditional Caesar Salad with Herb Crostini*

◦

*Spring Mix Salad*

*Cherry Tomatoes, Hothouse Cucumbers, Vidalia Onion*

◦

*Mescalun Mix Salad*

*Gorgonzola, Dried Cranberries, Walnuts*

◦

*Traditional Greek Salad*

◦

*Fresh Mozzarella, Tomato & Basil*

◦

*Rainbow Melon with Raspberry Coulis*

## ***Pasta***

*Penne alla Vodka*

◦

*Cheese Ravioli with Pesto Alfredo Sauce*

◦

*Farfalle with Roasted Vegetables in Garlic Butter Sauce*

## ***Entrée Selections***

### ***Chicken***

*Chicken Marsala Portobello*

*sautéed chicken breast with creamy portobello marsala  
mushroom sauce*

◦

*Chicken Cordon Bleu*

*stuffed with gruyere and prosciutto  
baked in a port wine demi-glace*

◦

*Grilled Tequila Lime Chicken*

*grilled chicken breast  
served with a pineapple mango salsa*

### ***Beef/Pork***

*Sliced New York Strip Steak au Poivre*

*choice of:*

*creamy peppercorn brandy sauce*

*madeira wine butter sauce*

*port wine demi-glace*

◦

*Sliced Chateau Briand*

*choice of:*

*orange hollandaise sauce*

*béarnaise sauce*

*wild mushroom sauce*

◦

*Pork Tenderloin*

*choice of:*

*apple cider glaze*

*mustard cream sauce*

*apple mango chutney*

### ***Seafood***

*Pan Seared Salmon*

*served with a dijon mustard dill sauce*

◦

*Parmesan Crusted Swordfish*

◦

*Sea Bass Picatta*

*served in a lemon caper basil butter sauce*

◦

*Grilled Mahi Mahi*

*served with tropical fruit salsa and lime beurre blanc*

*Parmesan Crusted Swordfish*

### ***Accompaniments***

#### ***Potato/Rice/Pasta***

*Garlic Mashed New Potatoes*

◦

*Horseradish Mashed Potatoes*

◦

*Potatoes Au Gratin*

◦

*Roasted Red Potatoes with Garlic & Herbs*

◦

*Saffron Rice Pilaf*

◦

*Wild Rice Pilaf*

◦  
*Lemon Dill Orzo*

◦  
*Israeli Cous Cous*

### ***Vegetables***

*Green Beans Almandine*

◦  
*Sautéed Spring Vegetable Medley*

◦  
*Glazed Ginger Carrots*

◦  
*Sautéed Asparagus*

### ***Desserts***

*New York Style Cheesecake  
served with raspberry sauce*

◦  
*Miniature Pastries*

◦  
*Ice Cream Crepe*

◦  
*Warm Apple Cobbler*

◦  
*Chocolate Torte*

## ***Deluxe Viennese Table with International Cordial Bar***

### ***Miniature Pastries***

*Assortment of Italian Pastries  
Cannolis, Eclairs, Napoleons, Fruit Tartlettes  
Brownies, Blondies, Assorted Cake Bars*

### ***Gourmet Selection of Tortes***

*Assorted Cheesecakes, Chocolate Decadence, Carrot Cake*

◦

***French Crepes***

*Traditional French Crepes served with Fresh Fruit & Whipped Cream*

◦

***Fondue Station***

*Fresh Seasonal Fruit with  
Rich Chocolate Fondue*

◦

***Ice Cream Fountain***

*Vanilla & Chocolate Ice Cream  
With an Assortment of Sundae Toppings and Sauces  
Served with Whipped Cream*

◦

***Puddings & Mousse***

*Chocolate Pudding, Rice Pudding, Chocolate Mousse  
served with Whipped Cream*

***Victorian Cocktail Reception***

***Hot Hors d'Oeuvres***

*Choose three*

*Assorted Puff Pastry, Mini Assorted Quiches*

◦

*Mini Deep Dish Pizza, Coconut Shrimp*

◦

*Pork Pot Stickers, Steamed Shrimp Shu Mai*

◦

*Assorted Vegetables wrapped in Filo*

◦

*Pigs in a Blanket, Breaded Ravioli w/Marinara*

*Choose three from*

*Spicy Chicken with Blue cheese*

◦

*Crabmeat Rangoons served w/Ginger Sauce*

◦

*Chicken Satay with Peanut Dipping Sauce*

◦

*Clams casino, Mini Crabcakes*

◦

*Miniature Beef Wellington w/Hollandaise*

◦

*Gourmet Barbeque Chicken & Shrimp Scampi Pizzas*

*All of the following*

*Grilled Lamb Chops with Pineapple Mint Compote*

◦

*Jumbo Coconut Shrimp with Tropical Sweet & Sour Sauce*

◦

*Cilantro Lime Shrimp served on Belgian Endive*

◦

*Pesto Chicken Lettuce Wrap*

◦

*Assorted cold canapés*

## ***Chilled Display***

*Crudités Platter*

*Fresh Raw Seasonal Vegetables with Ranch Dipping Sauce*

◦

*Domestic Cheese Display*

*Swiss, Cheddar, Jalapeño Jack*

*With Fancy Assorted Crackers*

*Imported Cheese Display*

*Gouda, Gorgonzola, Goat Cheese, Muenster, Brie, Gruyere, Cheddar*

*With Fancy Assorted Crackers*

◦

*Fresh Sliced Mozzarella & Tomato*

◦

*Seasonal Fresh Fruit Display*

◦

*Bruschetta*

◦

*Grilled Marinated Vegetable Platter*

*Portobello Mushrooms, Eggplant, Sweet Red Peppers, Squash*

*And Sweet Onions*

◦

*Italian Antipasta*

*Assorted cheeses and Italian cold cuts*

◦

*Assorted Cold Pasta Salads*

*Pesto Tortellini, Asian Bowtie Vegetable*

◦

◦

*Jumbo Shrimp Platter*

*Served with Lemon and Spicy Cocktail Sauce*

## ***Hot Station***

*Your selection of any three*

*Eggplant Rollatini*

◦

*Chicken Marsala or Francaises*

◦

*Sausage & peppers*

◦

*BBQ Spare Ribs*

◦

*Penne a la Vodka*

◦

*Oriental Shrimp Stir Fry over Rice*

*Fettuccini Alfredo*

◦

*Buffalo Wings*

◦

*Beef & Chicken Stir Fry*

*Bowtie Primavera*

◦

*Pepper Steak*

◦

*Chicken Broccoli*

## ***International Stations***

### ***American Carving Station***

*(select two)*

*Pork Tenderloin*

◦

*Roasted Turkey Breast*

◦

*Roasted New York Sirloin*

◦

*Roasted Leg of Lamb*

◦

*Mustard Crusted Corned Beef*

◦

*Pastrami*

◦

*Roast Top Round*

## *Tex-Mex Station*

*Quesadills made to order  
With  
Assorted Southwest Toppings*

## *Italian Station*

### *Pasta*

*Penne ° Farfalle ° Rotini ° Cheese Tortellini*

### *Sauces*

*Pomodoro ° Bolognese ° Pesto ° Alfredo ° Vodka*

## *Norwegian Seafood Station*

*Jumbo Shrimp Cocktail*

°

*Chilled Lobster*

°

*Little Neck Clams on the Half Shell*

°

*Baked Clams Casino*

°

*Mussels*

## *Asian Station*

*Assorted Sushi*

*Spicy Tuna Rolls, Vegetable Rolls, California Rolls*

°

*Dim Sum*

*an array of Dumplings, Shumai, Potstickers*

°

*Stir-Fry Made to Order*

°

*Vegetable Fried Rice with Bean Sprouts & Green Onions*

°

*Lo Mein Noodles with Crunchy Vegetables*

# Victorian Dinner Reception

## Champagne Toast

### Appetizer

*Traditional Caesar Salad with Herb Crostini*

◦

*Spring Mix Salad*

*Cherry Tomatoes, Hothouse Cucumbers, Vidalia Onion*

◦

*Mescalun Mix Salad*

*Gorgonzola, Dried Cranberries, Walnuts*

◦

*Traditional Greek Salad*

◦

*Fresh Mozzarella Tomato & Basil*

◦

*Rainbow Melon with Raspberry Coulis*

### Soup

*Shrimp Bisque*

◦

*Italian Wedding Soup*

◦

*Tomato Basil Soup*

◦

*Porcini Mushroom Soup*

◦

*Onion Soup with Brie Cheese Crouton*

Or

### Pasta

*Cheese Tortellini*

◦

*Your choice of Stuffed Ravioli  
Mushroom, Spinach, Three Cheese*

◦

*Farfalle with Roasted Vegetables in Garlic Butter Sauce*

## *Entrée Selections*

### *Chicken*

*Chicken Marsala Portobello*  
sautéed chicken breast with creamy portobello marsala  
mushroom sauce

◦

*Chicken Cordon Bleu*  
stuffed with gruyere and prosciutto  
baked in a port wine demi-glace

◦

*Grilled Tequila Lime Chicken*  
grilled chicken breast  
served with a pineapple mango salsa

◦

*Chicken Rollatini*  
stuffed with broccoli and cheddar cheese  
served with a white wine thyme cream sauce

◦

*Chicken Florentine*  
stuffed with crabmeat, spinach & pine nuts  
roasted in a smoked tomato basil butter

### *Beef/Pork*

*Sliced Chateau Briand*  
Choice of:  
Orange hollandaise sauce  
Béarnaise sauce  
Wild mushroom sauce

◦

*Pork Tenderloin*  
Choice of:  
Apple cider glaze  
Mustard cream sauce  
Apple mango chutney

◦

*New York Strip Steak au Poivre*  
Choice of:  
Creamy peppercorn brandy sauce  
Madeira wine butter sauce  
Port wine demi-glace

◦

*Grilled Filet Mignon*  
Choice of:  
Orange hollandaise sauce  
Béarnaise sauce

*Wild mushroom sauce*

## ***Seafood***

*Pan Seared Salmon*  
*served with a dijon mustard or dill sauce*

◦

*Parmesan Crusted Swordfish*

◦

*Sea Bass Picatta*  
*served in a lemon caper basil butter sauce*

◦

*Grilled Mahi Mahi*  
*served with tropical fruit salsa and lime beurre blanc*

◦

*Surf & Turf*  
*Broiled Lobster Tail and Filet Mignon*  
*(Market)*

## ***Accompaniments***

### ***Potato/Rice/Pasta***

*Garlic Mashed New Potatoes*

◦

*Horseradish Mashed Potatoes*

◦

*Potatoes Au Gratin*

◦

*Roasted Red Potatoes with Garlic & Herbs*

◦

*Saffron Rice Pilaf*

◦

*Wild Rice Pilaf*

◦

*Lemon Dill Orzo*

◦

*Israeli Cous Cous*

## *Vegetables*

*Green Beans Almondine*

◦

*Sautéed Spring Vegetable Medley*

◦

*Glazed Ginger Carrots*

◦

*Sautéed Asparagus*

## *Desserts*

*Beautiful Decorated Wedding Cake*

*Choose one*

*New York Style Cheesecake  
served with raspberry sauce*

◦

*Ice Cream Tartuffo*

◦

*Ice Cream Crepe*

◦

*Warm Apple Cobbler*

◦

*Chocolate Torte*

## *Deluxe Viennese Table with International Cordial Bar*

### *Miniature Pastries*

*Assortment of Italian Pastries  
Cannolis, Eclairs, Napoleons, Fruit Tartlettes  
Brownies, Blondies, Assorted Cake Bars*

◦

### *Gourmet Selection of Tortes*

*Assorted Cheesecakes, Chocolate Decadence, Carrot Cake*

◦  
**French Crepes**

*Traditional French Crepes served with Fresh Fruit & Whipped Cream*

◦  
**Fondue Station**

*Fresh Seasonal Fruit with  
Rich Chocolate Fondue*

◦  
**Ice Cream Fountain**

*Vanilla & Chocolate Ice Cream  
With an Assortment of Sundae Toppings and Sauces  
Served with Whipped Cream*

◦  
**Puddings & Mousse**

*Chocolate Pudding, Rice Pudding, Chocolate Mousse  
served with Whipped Cream*

**Viennese \$8**

**No ice cream or crepes \$5**